



BRITISH
Curry Awards

godiva
awards



agrapalace

award winning indian dining

We are delighted to welcome you to our extensive menu. We have included many of your firm favourites alongside a careful selection of dishes which are unique to the Agra Palace.

The array of wonderful starters, the more familiar dishes as well as the many new dishes are all freshly prepared with only the finest ingredients and an authentic blend of spices, remaining true to the regional cuisines of India and Bangladesh.

We at Agra Palace are committed to sourcing locally produced food and drinks and where possible we use such ingredients.

12 Abbey Green, Nuneaton, Warwickshire, CV11 5DR

02476 350 515 / 326 905

www.agrapalace.com Email: agrapalace@yahoo.co.uk

WHERE POSSIBLE WE USE LOCALLY SOURCED PRODUCE

CHEQUES NOT ACCEPTED. All major credit/debit cards accepted.
Management reserves the right to refuse service and admission without reason.

PLEASE NOTE: Most of our dishes contain certain allergens such as dairy, gluten, shellfish, nuts, peanuts etc. Please enquire about your meal when ordering and we will be happy to advise you on your choices.

STARTERS

PLATTERS

Agra Palace Platter For One **8.50**

An array of chicken tikka, lamb tikka, sheek kebab, veg samosa & onion bhajee.

Tandoori Medley For One **8.50**

An array of succulent chicken tikka, tender lamb tikka, flavoursome sheekh kebab and tandoori mutton chop.

Tandoori Platter For Two **15.95** For Four **31.95**

Chicken tikka, sheek kebab, lamb tikka, tandoori chicken and tandoori mutton chops.

Vegetarian Milloni ♪ For One **5.95** For Two **11.90**

A combination of aloo kofta, vegetable somosa, onion bhaji & paneer tikka.

SPECIALITY STARTERS

Lamb Kabli **5.95**

Tender lamb cooked with chick peas in a tomato based sweet and sour sauce then served on a batura bread.

Chicken Kabli **5.75**

Diced chicken cooked with chick peas in a tomato based sweet and sour sauce then served on a batura bread.

Tawali Kebab **8.50**

Marinated chicken, lamb and sheek kebab stir fried with green and red pepper, onions, sliced mushroom, coriander and tamarind sauce and served on a sizzling platter.

Tandoori Chops **8.95**

Tandoori style spicy mutton chops, cooked on a skewer.

Seabass Biran **5.95**

Sea bass fillet lightly spiced then pan fried. Garnished with onions & peppers.

CHICKEN

Chicken Pakora **5.50**

Succulent chicken pieces in spicy batter & deep fried.

Chicken Tikka Chaat Puri **5.50**

Marinated chicken breast with onions, tomato and cucumber with various spices and chaat massalla, served on a puri.

Chicken Tikka ♥ **5.95**

Tandoori Chicken ♥ **5.95**

LAMB

Lamb Tikka Chaat Puri **5.95**

Marinated lamb cooked with onions, tomato, cucumber, various spices and chaat massalla, served on a puri.

Sheek Kebab **5.95**

Shami Kebab **5.95**

Spicy lamb mince discs flavoured with garlic, ginger and coriander cooked on a traditional 'Tawa'.

Lamb Tikka **6.95**

Trio Keema Somosa **4.95**

SEAFOOD

- King Prawn Tandoori ♥** 8.50
King prawns marinated with spices, ginger, garlic and lemon juice, skewered and roasted in the tandoor. Three large king prawns in portion.
- King Prawn Puri** 6.95
King prawns cooked with onions, garlic and spices in a medium strength sauce and served on puri.
- Prawn Puri** 5.95
Prawns cooked with onions, garlic and spices in a medium strength sauce and served on thin deep fried bread.
- Machlee Tandoori (May contain bones, please be aware)** 6.50
Cod pieces marinated with various spices, ginger, lemon juice and mustard oil.
- Machlee Pakora (May contain bones, please be aware)** 6.50
Lightly spiced cod pieces deep fried in batter.
- Salmon Tandoori** 9.50
Salmon fillets marinated with turmeric, lemon juice, ginger, spices then roasted in the tandoori oven.
- Prawn Cocktail** 5.95

VEGETARIAN

- Garlic Mushroom √** 4.95
Fresh mushroom wedges pan fried with garlic paste.
- Mushroom Puri √** 4.95
Button mushroom slices cooked with onions and tomato in a medium spiced sauce, served on puri.
- Paneer Tandoori √ ♥** 5.95
Indian cheese cubes marinated with tandoori spices and cooked in the tandoor.
- Onion Bhaji √** 4.75
- Trio Vegetable Somosa √** 4.75

TANDOORI MAIN COURSES

All these dishes are served with side salad and yoghurt mint sauce.

- Chicken Tikka ♥** 11.95
Tender chicken breast pieces marinated in various spices, skewered and roasted in the tandoor.
- 1/2 Tandoori Chicken ♥** 11.95
On the bone chicken leg and breast marinated in tandoori spices, skewered and roasted in the tandoor.
- Lamb Tikka ♥** 13.95
Lamb fillets marinated with herbs and spices roasted on a skewer in the tandoori oven.
- King Prawn Tandoori ♥** 16.95
King prawns marinated with spices, ginger, garlic and lemon juice, skewered and roasted in the tandoor. Six large king prawns in portion.
- Tandoori Chops** 17.90
Tandoori style spicy mutton chops, cooked on a skewer.
- Agra Tandoori Mixed Grill** 18.95
An array of succulent chicken tikka, tandoori chicken, tender lamb tikka, mutton chop and flavoursome sheekh kebab. Served with naan and mixed vegetable curry.

AGRA SIGNATURE DISHES

Sylheti *Chicken* 11.95 *Lamb* 12.95

Strips of chicken or lamb cooked with onions, green peppers, red peppers, whole green chillies and sliced shatkora infused with chef's own spice selection, served slightly hot.

Podina *Chicken* 11.95 *Lamb* 12.95

Chicken or lamb cooked with onions, red peppers, tomato and chopped mint leaves cooked to a medium spiced flavour.

Naga *Chicken* 11.95 *Lamb* 12.95

Roasted garlic cloves, onions, tomato, coriander and naga chilli (officially the hottest chilli in the world!) toned down to give a distinctive, aromatic flavour. A throat warming dish for lovers of hot and spicy dishes.

Dalcha *Chicken* 11.95 *Lamb* 12.95

Marinated chicken or lamb cooked with sliced lemons, sliced peppers, tomato and coriander then served upon a garlic lentil sauce.

Korai *Chicken* 11.95 *Lamb* 12.95

Tender marinated chicken breast or lamb cooked with onion, tomato, garlic, ginger, green chilli, spices then simmered in a cast iron korai (wok).

Tawah Pakwan *Chicken* 11.95 *Lamb* 12.95

Chicken or lamb cooked with minced lamb, onions and peppers, medium spiced dish sizzled on a tawah with onions and garlic.

Lamb Shank Nihari 15.95

Slow cooked, succulent lamb shank, cooked with onions, chopped tomato, coriander, mustard, mint, cardamom and star anise.

Sarso Murgh 11.95

Succulent marinated chicken cooked with chopped onions, coriander, mustard, selection of ground spices and mustard seeds to create a spicy aromatic curry.

Murgh Manchurian 11.95

Tender chicken strips, julienne peppers and onions, fresh coriander cooked with numerous spices in a tandoori massalla sauce.

Murgh Kandhari 11.95

Tandoori chicken strips and boiled egg cooked with onions, minced lamb, garlic, tomato, selected spices in a medium strength sauce.

Lamb Hyderabad 12.95

Tender marinated lamb pieces cooked with chopped onions, mustard seeds and birdseye chilli in a slightly hot and tangy sauce, garnished with fried onions red pepper and garlic.

Jaipuri Jeera Murgh 11.95

Marinated chicken barbecued in the tandoor then cooked with shahi jeera, fried mushrooms, capsicum and onions in a thick spicy sauce.

Garlic Chilli Murgh 11.95

Tender marinated breasts of chicken cooked with sliced garlic, onions, green chillies, green peppers, herbs and spices and fresh coriander.

Chasni Tikka 11.95

A popular South Indian dish which is prepared with marinated chicken in a sweet and sour tasting sauce using onions, garlic, tamarind and lime juice.

Anaroshi Lamb 12.95

Tender lamb cooked with onions, tomato, coriander, chopped pineapple, mixed array of spices and garam massala. Garnished with fried onions and served medium or slightly hot, please specify.

MILD DISHES N

Butter Chicken N 10.95

Chicken tikka cooked in a rich creamy sauce, created by the mixture of fresh cream, herbs, yoghurt and mango.

Badam Passanda N *Chicken* 10.95 *Lamb* 11.95

Chicken or lamb tikka cooked with crushed cashew nuts, crushed almonds, in a creamy sauce, garnished with pistachio nuts.

Tikka Massala N *Chicken* 10.95 *Lamb* 11.95

Ground almonds, coconut, fresh cream and mild spices to create the popular nations favourite dish.

Korma N

A very mild curry created by using milk, cream, sultanas, desiccated coconut, almond, mild herbs and spices giving a very rich creamy taste.

Chicken 9.95 **Lamb** 10.95

Chicken Tikka 10.95 **Vegetable γ** 8.95

AGRA SPECIALITIES

Ginger Massala *Grated root ginger, onions, tomato, fresh coriander, herbs and spices cooked in a spicy sauce.*

Chilli Massala *Fresh green chillies, onions, tomatoes, garlic, fresh coriander are used to acquire a hot, but tasteful flavour.*

Jalfrezi *Onions, green peppers, tomato, garlic, ginger and an array of spices cooked in a succulent sauce (Medium or hot please specify).*

Rezalla *Fresh mushrooms and sliced potatoes cooked with, onions, garlic, ginger, and selected spices in a rich sauce*

Tawah *Tawah dishes are cooked and served on a 'Tawah' (sizzling platter).*

Onions, fresh garlic, coriander, spring onions, garam massalla, selective herbs and spices are used to create a special flavour.

All of the above dishes are priced as follows:

Chicken 9.95 **Lamb** 11.95

Prawn 9.95 **King Prawn** 13.95

Vegetable γ 8.95

BALTI DISHES

Chopped onions, green peppers, ginger, garlic and a selection of spices are cooked and served with a choice of meat in the Balti dish. (For an extra bite ask for green chillies to be added).

Agra Special Balti 11.95

Chicken tikka, lamb tikka, king prawns and mushroom.

Chicken Balti 9.50

Chicken Tikka Balti 9.95

Chicken & Mushroom Balti 9.95

Lamb Balti 10.95

Lamb & Mushroom Balti 11.95

Prawn Balti 9.95

King Prawn Balti 12.95

King Prawn Saag Aloo Balti 13.95

Vegetable Balti γ 8.50

Any other type of Balti can be prepared on request

FISH SPECIALS

Extra preparation time should be allowed for all fish special dishes.

(May contain bones, please be aware)

| | |
|---|-------|
| Machlee Tandoori | 12.95 |
| <i>Cod pieces marinated with various spices, ginger, garlic, lemon juice, mustard oil.</i> | |
| Machlee Malabar | 12.95 |
| <i>Cod pieces and king prawns marinated with various spices, ginger, lemon juice and mustard oil, pan fried and cooked in a tangy sauce with onions, green peppers and tomato.</i> | |
| Salmon Jhulli | 15.95 |
| <i>Salmon fillets marinated with turmeric, lemon juice, ginger and mild spices, pan fried and then simmered in a onion and tomato sauce.</i> | |
| Goan Jhinga 🇳🇵 | 13.95 |
| <i>Juicy whole king prawns cooked with onions, tomato, grated coconut and garnished with fried onions, peppers and aubergines.</i> | |
| Tenga Seabass | 15.95 |
| <i>Popular Bangladeshi sweet and sour fish dish cooked with seabass fillets, onions, coriander, selective spices in tomato rich gravy, tempered with mustard seeds and curry leaves. Served with spinach and spiced potatoes.</i> | |
| Jhinga Shatkora | 13.95 |
| <i>Jumbo king prawn cooked with onions, cherry tomatoes, fresh coriander and slices of Bangladeshi citrus shatkora. Highly recommended.</i> | |
| Salmon Tandoori | 18.95 |
| <i>Salmon fillets marinated with turmeric, lemon juice, ginger, spices then roasted in the tandoori oven.</i> | |

TRADITIONAL DISHES

Dupiaza *A maximum quantity of diced onions cooked with a selection of fresh herbs and spices, medium strength.*

Bhoona *Finely chopped onions, tomatoes cooked with various herbs and spices to create a medium strength flavour.*

Pathia *A sour and hot curry created by the maximum use of tomato puree, fresh tomato, onions, red chilli and selected herbs and spices.*

Dansak *A medium to hot strength curry cooked with lentils, selection of herbs and spices and pineapple chunks.*

Rogan Josh *A medium strength dish cooked with onions, herbs and spices, garnished with a maximum quantity of freshly cooked tomatoes.*

Saag *A medium spiced dish cooked with onions, garlic, ginger, and a generous amount of spinach leaves.*

Madras *A hot and spicy dish prepared with dozens of herbs and spices, red chilli and fresh coriander.*


Vindaloo *A fabulously rich and fiery dish created by the extensive use of red chilli, strong spices and fresh coriander.*

All of the above dishes are priced as follows:

| | |
|---------------|-------|
| Chicken | 9.50 |
| Lamb | 10.95 |
| Prawn | 9.95 |
| King Prawn | 12.95 |
| Chicken Tikka | 9.95 |
| Vegetable 🌿 | 8.50 |

BIRYANI

An elegant rice dish cooked with sultanas, almonds and Basmati rice, flavoured with cardamom, cinnamon and pure ghee. A separate vegetable curry is included to compliment this dish.

| | |
|---|-------|
| Agra Special Biryani | 13.95 |
| <i>Marinated chicken, lamb, prawns and king prawn.</i> | |
| Chicken Tikka Biryani | 11.50 |
| Lamb Tikka Biryani | 12.95 |
| Chicken Biryani | 10.95 |
| Lamb Biryani | 11.95 |
| Vegetable Biryani  | 9.95 |
| Prawn Biryani | 11.50 |
| King Prawn Biryani | 13.95 |

VEGETARIAN SELECTION

Also available for main course 3.50 extra

| | |
|--|------|
| Sabzi Hindustani  | 5.25 |
| <i>Okra, aubergines, chick peas, green peppers, onions cooked with fresh coriander.</i> | |
| Aloo Mottar  | 4.95 |
| <i>Spicy potatoes & peas cooked with onions, coriander, tomato & selected spices.</i> | |
| Mushroom Piaz  | 4.95 |
| <i>Sliced mushrooms with diced onions, tomato, tempered cumin seeds, lightly spiced.</i> | |
| Sabzi Bhoona  | 4.95 |
| <i>Mixed vegetables cooked with onions, tomato, fresh coriander and selected spices</i> | |
| Sarso Baingon  | 4.95 |
| <i>Baby aubergines fried with mustard seeds, onions, tomato and spices.</i> | |
| Bindi Piaz  | 4.95 |
| <i>Okra cooked with diced onions, tomato, tempered cumin seeds and lightly spiced.</i> | |
| Chana Aloo  | 4.95 |
| <i>Chick peas and diced potatoes, cooked with onions and selected spices.</i> | |
| Bombay Aloo  | 4.95 |
| <i>Spicy potatoes cooked with onions fresh coriander, tomato & a selection of spices.</i> | |
| Mottar Paneer  | 5.25 |
| <i>Indian cheese cubes and peas.</i> | |
| Tarka Dhall  | 4.95 |
| <i>Lentils with fried garlic.</i> | |
| Dhall Navratan  | 4.95 |
| <i>Lentils with fried garlic & seasonal vegetables.</i> | |
| Paneer Palak  | 5.25 |
| <i>Indian cheese and spinach stir fry.</i> | |
| Aloo Palak  | 4.95 |
| <i>Potato and spinach cooked with onions, fresh coriander and a selection of spices.</i> | |

ENGLISH DISHES

| | |
|---|-------|
| Scampi <i>Served with salad and fries</i> | 10.95 |
| Plain Omelette <i>Served with salad and fries</i> | 9.95 |
| Cheese Omelette <i>Served with salad and fries</i> | 10.95 |
| Chicken Omelette <i>Served with salad and fries</i> | 10.95 |
| Chicken Nuggets & Chips Child Portion | 7.50 |
| Sirloin Steak | 18.95 |
| <i>Served with salad, fried mushrooms and onions and fries.</i> | |

BREADS

| | |
|--|------|
| Plain Nan \mathcal{V} | 2.90 |
| Ginger Nan \mathcal{V} | 3.25 |
| Garlic Nan \mathcal{V} | 3.25 |
| Garlic Coriander Nan \mathcal{V} | 3.50 |
| Mint and Garlic Nan \mathcal{V} | 3.50 |
| Keema Nan | 3.95 |
| Keema Cheese Nan | 4.50 |
| Chilli Cheese Nan \mathcal{V} | 4.50 |
| Garlic Cheese Nan \mathcal{V} | 4.50 |
| Peshwari Nan N \mathcal{V} | 4.50 |
| Tikka Nan | 4.50 |
| Tandoori Roti \mathcal{V} \heartsuit | 2.80 |
| Chapatti \mathcal{V} \heartsuit | 1.95 |

RICE DISHES

| | |
|--|------|
| Boiled Rice \mathcal{V} \heartsuit | 2.80 |
| Pilau or Fried Rice \mathcal{V} | 2.90 |
| Mushroom Pilau Rice \mathcal{V} | 3.75 |
| Lemon Fried Rice | 3.75 |
| Keema Pilau Rice | 3.95 |
| Tikka Pilau | 3.95 |
| Agra Special Rice <i>Chicken, peas and mushroom.</i> | 4.25 |

SUNDRIES \mathcal{V}

| | |
|--|-----------------------|
| Chips \mathcal{V} | 3.75 |
| Green Salad \mathcal{V} | 2.75 |
| Raita \mathcal{V} | 1.80 |
| Cucumber Raita \mathcal{V} | 1.95 |
| Onion Raita \mathcal{V} | 1.95 |
| Papadom \mathcal{V} | 0.90 |
| Spiced Papadom \mathcal{V} | 0.90 |
| Chutney Tray \mathcal{V} | per person usage 0.90 |
| <i>Mango chutney, mint yoghurt and onion salad</i> | |
| Pickle Tray \mathcal{V} | per person usage 0.90 |
| <i>Lime, chilli and mixed pickle</i> | |

\heartsuit = Healthy Option. Minimal oil and salt used.

\mathcal{V} = Suitable for Vegetarians.

N = Contains Nuts.

SOFT DRINKS

| | | |
|---|-----------|----------|
| Pepsi, Diet Pepsi | Pint 3.80 | Reg 2.10 |
| Lemonade, Orangeade | Pint 3.80 | Reg 2.10 |
| Coca Cola, Diet Coke (330ml Glass Bottle) | | 2.95 |
| Fruit Juice: Orange/Pineapple/Apple | | 2.10 |
| J20 (Orange & Passionfruit) | | 2.95 |
| Still / Sparkling Mineral Water (250ml) | | 2.10 |
| Still / Sparkling Mineral Water (750ml) | | 4.50 |
| Fever Tree Tonics (Various) | | 2.10 |

DRAUGHT BEERS

| | | |
|--------------------------------------|-----------|-----------|
| Cobra Premium Lager | Half 2.70 | Pint 5.25 |
| Cobra Malabar Pale Ale | Half 2.70 | Pint 5.50 |
| Guinness Surger (520ml Can) | | 4.95 |
| Tetley Smoothflow Bitter (440ml Can) | | 4.50 |

BOTTLED BEERS

| | | |
|---|----------|------|
| Bangla Lager (660ml) | Alc% 5.0 | 6.95 |
| Kingfisher Lager (330ml) | Alc% 5.1 | 4.10 |
| Budweiser (330ml) | Alc% 5.0 | 4.10 |
| Peroni Nastro Azzuro | Alc% 5.1 | 4.10 |
| Strongbow Cider (440ml) | Alc% 5.3 | 4.10 |
| Magners Cider (330ml) | Alc% 4.5 | 4.10 |
| Smirnoff Ice (275ml) | Alc% 5.5 | 4.10 |
| Cobra Zero / Heineken (330ml) NON ALCOHOLIC | | 4.10 |
| Kopparberg (500ml) | Alc% 4.0 | 5.25 |

GIN LIST

| | |
|--|-------|
| Bombay Sapphire Gin | 6.50 |
| <i>Aromatic, balanced, bright citrus and warming spice. Paired with Fever Tree Mediterranean Tonic.</i> | |
| Gordon's Lemon | 6.50 |
| <i>Bold, zesty lemon is on the forefront of this shimmery gin liqueur. Paired with Fever Tree Mediterranean Tonic.</i> | |
| Gordon's London Dry Gin | 6.50 |
| <i>A traditional refreshing taste from the finest handpicked juniper berries and a selection of other botanicals. Paired with Fever Tree Lemon Tonic.</i> | |
| Gordon's Pink Gin | 6.50 |
| <i>The natural sweetness of raspberries and strawberries balance with the tang of redcurrant, served up in a unique blushing tone. Paired with Fever Tree Lemon Tonic.</i> | |
| Whitley Neill Parma Violet Gin | 6.50 |
| <i>Bright vibrant flavours of juniper followed by a herbaceous floral note from the violet. Paired with Fever Tree Elderflower Tonic.</i> | |
| Whitley Neill Raspberry Gin | 6.50 |
| <i>An invigorating tartness from Scottish raspberries, complemented perfectly by undertones of liquorice & coriander. Paired with Fever Tree Mediterranean Tonic.</i> | |
| Whitley Neill Rhubarb & Ginger Gin | 6.50 |
| <i>Subtly tart with clear rhubarb influence. A twist of orange sweetness & herbaceous coriander brings balance to the palate. Paired with Fever Tree Indian Tonic.</i> | |
| Any Double Gin with Mixer | 10.95 |

APERITIFS

| | |
|------------------------|------|
| Cinzano Bianco | 3.70 |
| Martini (dry or sweet) | 3.70 |
| Campari | 3.70 |
| Pimms No1 | 3.70 |
| Archers | 3.70 |

SPIRITS (25ML)

| | |
|----------------------------|------|
| Smirnoff Vodka | 3.70 |
| Bacardi | 3.70 |
| Pernod | 3.70 |
| Jack Daniels | 3.70 |
| Jameson Whisky | 3.70 |
| Malibu | 3.70 |
| Famous Grouse Whisky | 3.70 |
| Captain Morgans Spiced Rum | 3.70 |
| Captain Morgans Dark Rum | 3.70 |
| Southern Comfort | 3.70 |
| Toffee Vodka | 4.50 |
| ALL MIXER WITH SINGLE SHOT | 5.50 |
| ALL MIXER WITH DOUBLE SHOT | 8.90 |

LIQUEURS (25ML)

| | |
|-----------------------------|------|
| Ameretto | 3.70 |
| Tia Maria | 3.70 |
| Cointreau | 3.70 |
| Drambuie | 3.70 |
| Grand Marnier | 3.70 |
| Sambucca | 3.70 |
| Tequila | 3.70 |
| Bailey's Irish Cream (50ml) | 4.95 |

COGNAC (25ML)

| | |
|----------------|------|
| Courvoisier | 3.75 |
| Martell Brandy | 3.75 |
| Hennessey XO | 8.95 |

PORT

| | |
|----------------------|------|
| Cockburn's Ruby Port | 3.70 |
|----------------------|------|

Wine Development Board Taste Guide Codes

Red wines are coded from A ~ E as follows:

A ~ easy, undemanding and quaffable wines.

E ~ big, concentrated wines with depth and fullness.

White wines are coded from 1 ~ 9 as follows: 1 ~ dry 9 ~ very sweet

GLASS OF WINE

WHITE WINE BY THE GLASS (187ML)

| | | |
|--|-----------|------|
| Sauvignon Blanc | Chile | 5.25 |
| <i>Crisp, dry with balanced acidity supporting ripe, tropical & citrus fruit flavours.</i> | | |
| Chardonnay | Australia | 5.25 |
| <i>Light yellow in colour, combines smooth tones and exotic fruits.</i> | | |
| Pinot Grigio | Italy | 5.25 |
| <i>With fruity aromas of citrus and straw like in appearance, light crisp and refreshing.</i> | | |

RED WINE BY THE GLASS (187ML)

| | | |
|---|-----------|------|
| Merlot | Chile | 5.25 |
| <i>A full bodied wine with plummy aromas, full of vibrant juicy fruit.</i> | | |
| Shiraz | Australia | 5.25 |
| <i>A fantastic example of a full bodied Australian Shiraz, soft and full flavoured.</i> | | |
| Malbec | Argentina | 5.25 |
| <i>A wonderfully soft and ripe style with a deep crimson colour</i> | | |

ROSE WINE BY THE GLASS (187ML)

| | | |
|--|-----|------|
| Zinfandel Rose | USA | 5.25 |
| <i>A medium dry rose bursting with strawberry and watermelon fruit flavours.</i> | | |

SPARKLING WINE BY THE GLASS (200ML)

| | | |
|---|-------|------|
| Prosecco | Italy | 7.50 |
| <i>Crisp, fresh, light & dry with delicious soft fruit flavours of sun ripened melon and peach.</i> | | |

WINE LIST

| Bin | Taste | Origin | Price |
|-----|-------|--------|-------|
| No | Guide | | |

HOUSE WINES

| | | | | |
|---|---|---------------------------------------|--------|-------|
| 1 | 3 | Marcel Hubert Medium Dry White | France | 13.95 |
| <i>Made from specially selected white grape varieties, this is a soft medium dry wine with a fresh and lively finish.</i> | | | | |
| 2 | 2 | Marcel Hubert Dry White | France | 13.95 |
| <i>Specially selected white grapes go into this smooth, crispy, appley wine.</i> | | | | |
| 3 | B | Marcel Hubert Red | France | 13.95 |
| <i>A hearty wine, mellow and rounded, with lots of fruit and southern warmth.</i> | | | | |

CHAMPAGNE

| | | | | |
|---|---|--------------------------------|--------|-------|
| 4 | 1 | Paul Langier Brut | France | 26.95 |
| <i>Paul Langier Brut is a top cuvee blended with pinot noir, pinot meunier and chardonnay. A stylish dry wine ripe fruit and a biscuity finish.</i> | | | | |
| 5 | 1 | Moet et Chandon Brut NV | France | 59.95 |
| <i>Still the 'classic' Champagne. Very popular & from a vintage champagne house.</i> | | | | |

SPARKLING WINE

| | | | | |
|--|---|---------------------|-------|-------|
| 6 | 2 | Martini Asti | Italy | 21.95 |
| <i>Rich and subtle aromatic harmony of aromas and taste with notes of pear, green apple and peach.</i> | | | | |
| 7 | 2 | Prosecco | Italy | 22.95 |
| <i>Bright straw yellow in colour and fine bouquet, beautifully fruity.</i> | | | | |

| Bin | Taste | | Origin | Price |
|-----|-------|--|--------|-------|
| No | Guide | | | |

ROSE WINES

8 4 Mateus Rose Portugal 17.95

A very popular, slightly sweet Rose in the classic Mateus bottle.

9 3 Pinot Grigio Delle Italy 17.95

Venezie Rose

This delicate Rose has strawberry laced aromas followed by a seductive palate of crisp, juicy fruit.

10 4 Highbridge White Zinfandel USA 14.95

This delicate, medium rose is perfect anytime as an aperitif or with spicy dishes.

WHITE WINES

11 2 Wairau Cove Sauvignon Blanc New Zealand 20.95

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

12 2 Pinot Grigio Delle Venezie Italy 17.95

A refreshing white with subtle citrus hints and easy drinking style.

Crisp, dry and very moreish.

13 2 Mont Rocher Viognier France 17.95

A nose of apricot, peaches and flowers while in the mouth, a bit of spice added for extra flavour. It has the grape's typical creamy mouth feel and is beautifully balanced and fresh at just 12% ABV.

14 2 Roos Estate Chenin Blanc S. Africa 17.95

Pale lemon in colour, crisp & vibrant on the palate with delicate citrus fruit flavours.

15 2 Jacobs Creek Chardonnay Australia 14.95

Attractive tropical fruit flavours complimented by subtle toasty oak.

16 2 Chablis France 30.95

Dry clean, refreshing and fruity - a truly wonderful Chablis.

17 2 Artesa Rioja Viura Spain 17.95

100% unoaked Viura. Clean, fresh and attractive nose showing hints of ripe peach and pear.

RED WINES

18 D Las Montanas Cabernet Sauvignon 2009 Chile 16.95

A smooth and easy drinking wine packed with ripe blackcurrant flavour with a warming peppery finish.

19 C Rioja De Alto Amo Spain 18.95

A modern interpretation of Rioja. Beautifully balanced with succulent red berry fruit laced with vanilla and hints of mocha and liquorice.

20 C Para Dos Malbec Argentina 19.95

Violet red in colour with aromas of fresh red and black fruits. Rich & deep.

21 C San Andreas Chilean Merlot Chile 14.95

A dark juicy red wine with heaps of raspberry fruit flavours and a hint of coffee and spice.

22 B Jacobs Creek Shiraz Australia 14.95

Ripe berry fruit flavours of spice and cinnamon. Outstanding quality.

23 C Ottonal Rioja Crianza Spain 19.95

Deep cherry red colour with fruit aromas mingled with nuances from the ageing oak. Good mouth-feel and a pleasant finish.

24 B Sierra Grande Pinot Noir Chile 20.95

This Pinot has gentle loganberry and black plum fruit with a lush texture.

25 C Chateauneuf-du-Pape Chile 34.95

Dark red enticing spices, ripe fruit and a velvet finish. For the special occasion.